

Short profile

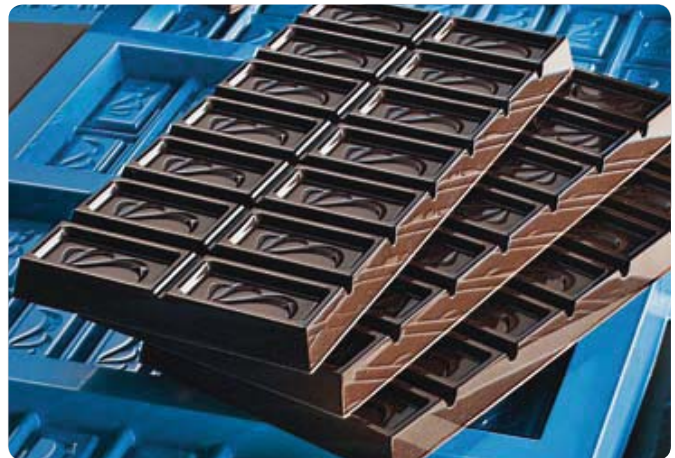
Products

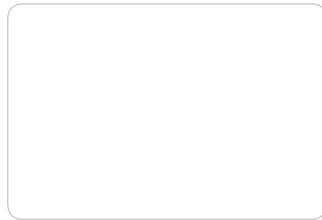
- Rilon® chocolate moulds in plastic
- Silicone and baking moulds
- Plastic items for a wide range of applications
- Cold stamping plates and other accessories
- Design and other services

Quality characteristics

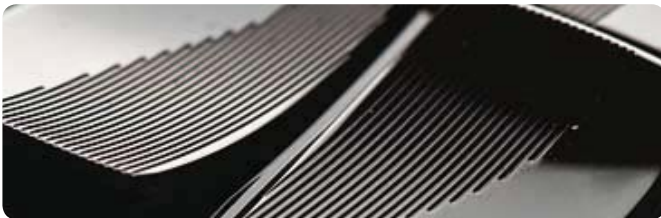
- State-of-the-art technology
- Top-quality plastics such as MR1000 and MR2000
- High tolerance accuracy
- Standardised heat treatment
- Remarkable mould service life and surface evenness

The company founded by Max Riner in 1944 has been producing chocolate casting moulds for more than 60 years. Today Max Riner AG is a company occupying a world leading role with its high quality Rilon® plastic moulds. Sixty well-trained employees guarantee a consistently high standard of quality. Working in close collaboration with customers as well as with plant manufacturers and scientific institutions, we are constantly developing new, ever more complex processes and putting them to work to fulfil your wishes.



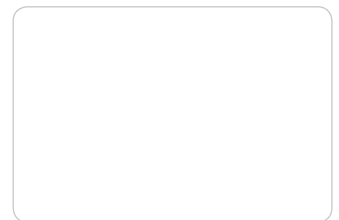


Pleasure comes in many forms



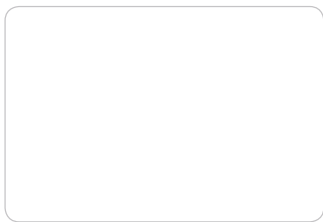
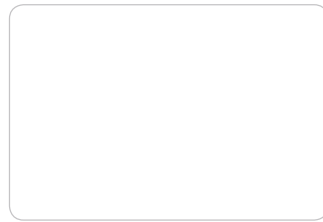
With such a huge diversity at your disposal, you can demonstrate great individuality. Rilon helps you give your brands and products a distinctive touch that enables them to be successfully positioned in the market. For more than 60 years, Rilon® moulds have created a host of dainty, edible works of art. Nevertheless, neither you nor we will ever run out of ideas.

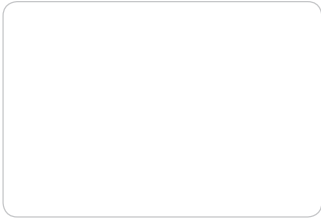
Allow yourself to be inspired by this diversity. After all, what looks good is bound to sell well.



Riner shapes your success

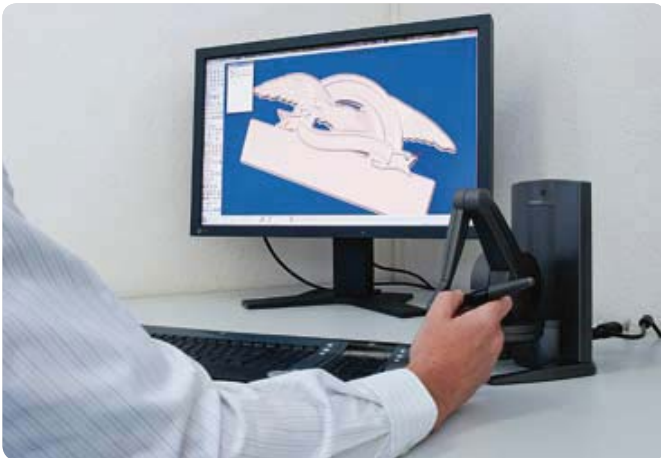
The surface of chocolate bars, pralines or one of the countless figures leaves a lasting impression on your customers. Whether delicate structures, artistic decorations, brilliant gloss, noble trademark or succinct logo: give your products a distinctive aura. Because the greatest possible pleasure comes from the interaction of sight, touch and taste.

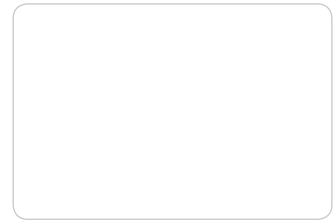
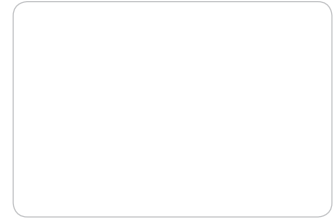




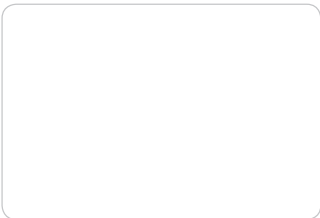
Creativity knows no bounds

People with creative ideas are the font of new products. The tempting works of art in chocolate are the brainchildren of your staff and ours as well as that of designers and artists. Bringing these visions into a perfect form is something we regard as an ongoing experience and challenge. Not only because we are setting the trends of the future, but because we are constantly analysing our technical capabilities in order to expand the limits of what is feasible.

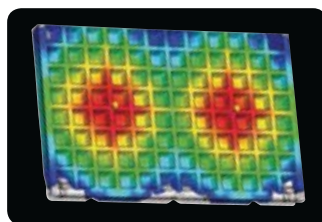
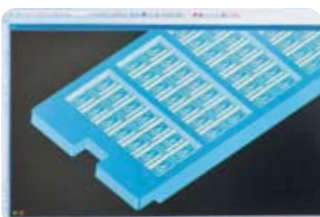




Design and communication



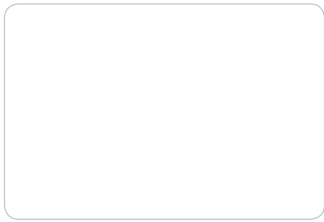
While mental and artistic creativity are virtually boundless, when it comes to drawing up the specifications and designing your future casting moulds, important framework conditions must be taken into account. These include production and plant specifications, process reliability, mould design and durability. These many challenging tasks can only be resolved with an experienced and creative team of specialists, employing state-of-the-art IT and communications tools. For example, we can simulate the injection moulding process and incorporate possible improvements before making new tools.

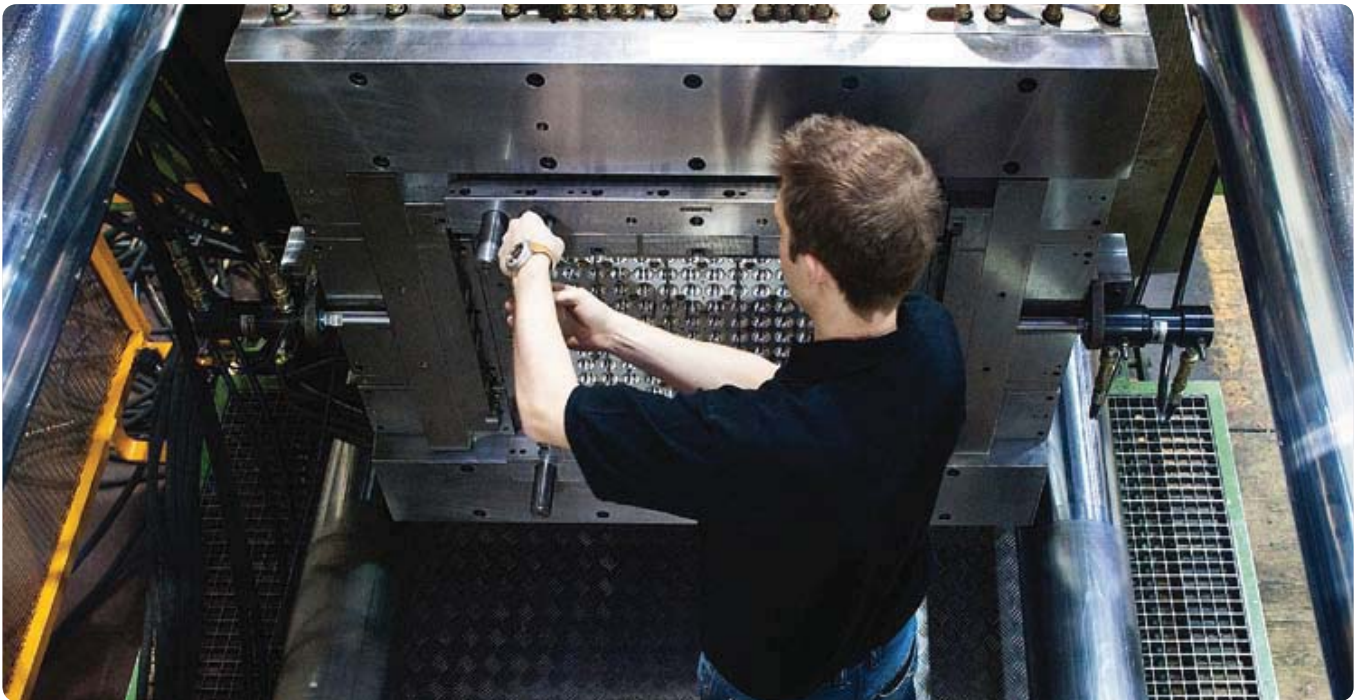




We will let sparks fly

The manufacture of injection moulding tools is an extremely time-consuming and challenging process. Modern, computer-controlled milling machines are used to create high-precision steel, aluminium and brass moulds. By varying the intensity of the metal removal, we can produce large, small and highly intricate tool components in-house. At the same time, we see ourselves as a bespoke manufacturer because every single one of these unique mould components is produced with the utmost precision as an individual piece, then polished and assembled by hand.





The art of injection moulding



The culmination of an extremely complex preparation is the manufacture of the Rilon® casting mould. As with chocolate recipes, here the ingredients are paramount, too. For decades we have been able to rely on our principal supplier, Bayer Material Science which supplies us with a top-class, FDA-approved primary material for our own MR1000 and MR2000 brands in the form of the Makrolon® products. All materials and colourings employed by Riner are of course approved for contact with foods and the mixtures are also tested by SQTS (Swiss Quality Testing Services).

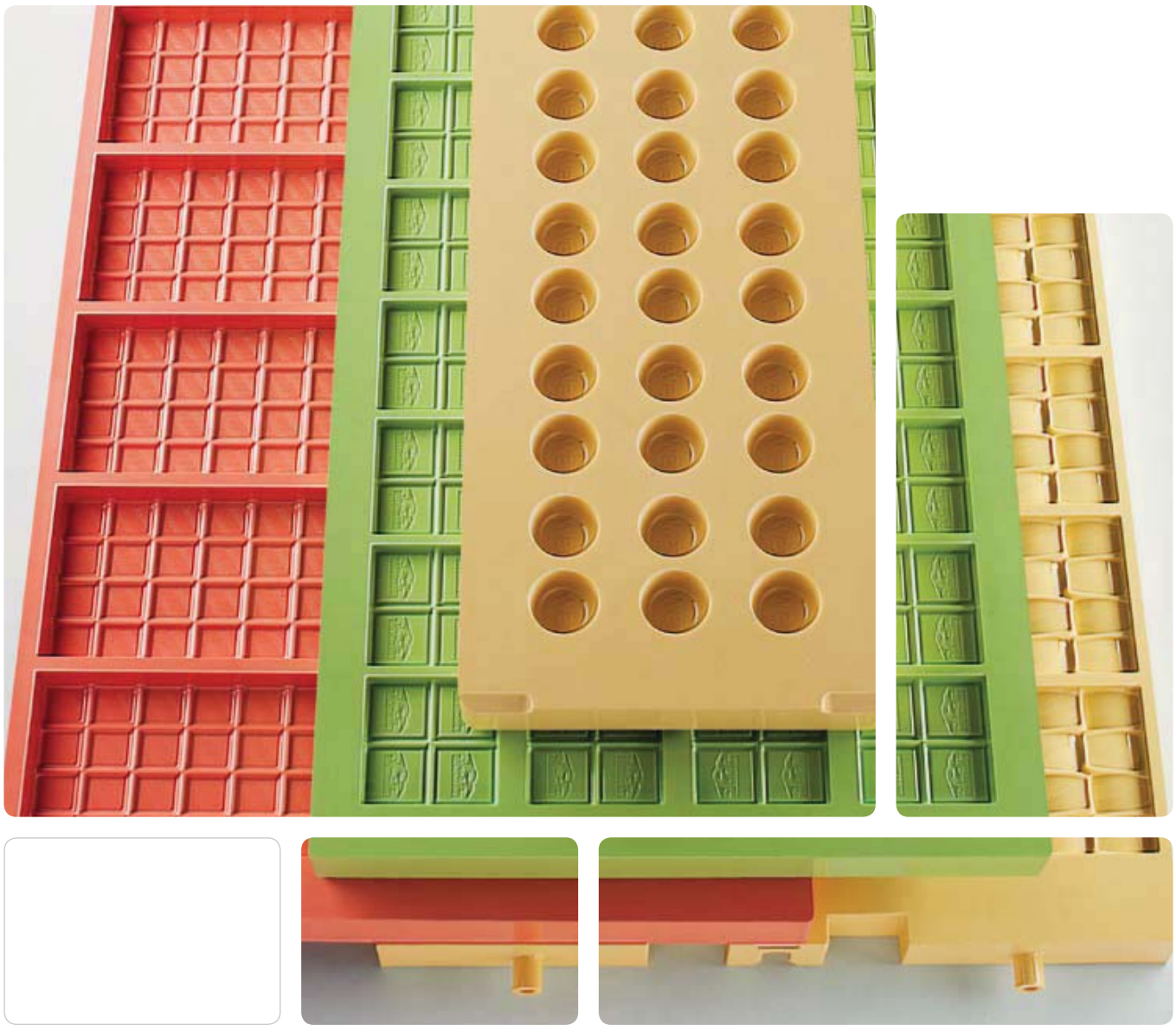


Rilon® chocolate casting moulds are renowned for their precision, surface evenness and longevity. We are able to ensure this result by optically checking each mould, systematically measuring the dimensions and relieving stress in the parts by subsequent heat treatment, thereby enabling us to guarantee surface evenness and tightness. At the same time, we can on request equip your moulds with driving pins, magnets, RFID chips and laser markings, enabling you to incorporate them into your manufacturing process as efficiently as possible.



MR 1000
made of makrolon®

MR 2000
made of makrolon®



Sophisticated products from Riner

Praline and bar moulds are realised to customer requirements and plant specifications. Here, individuality, production reliability and longevity are paramount.

Double cavity moulds for the production of filled and hollow chocolate bodies need to have good surface evenness and tightness. The positions and contours of the cavities must be incorporated with the utmost precision. Our specialities include closed or openwork versions, with or without magnets.

One-shot moulds as well as double and single-cavity moulds are filled with chocolate in a single work step. Precision and stability of the casting mould are therefore imperative. In the case of self-locking double cavity moulds with magnets,

a high standard of surface evenness and tightness is indispensable.

Silicone moulds are employed in the processing of special fondants. We have gathered the vital know-how and experience in this challenging field over a period of many years.

Specialities such as transport trays, counter moulds, holder and removal plates, clamping frames, print, cylinder, folding and baking moulds and many other developments will fulfil almost all your needs.

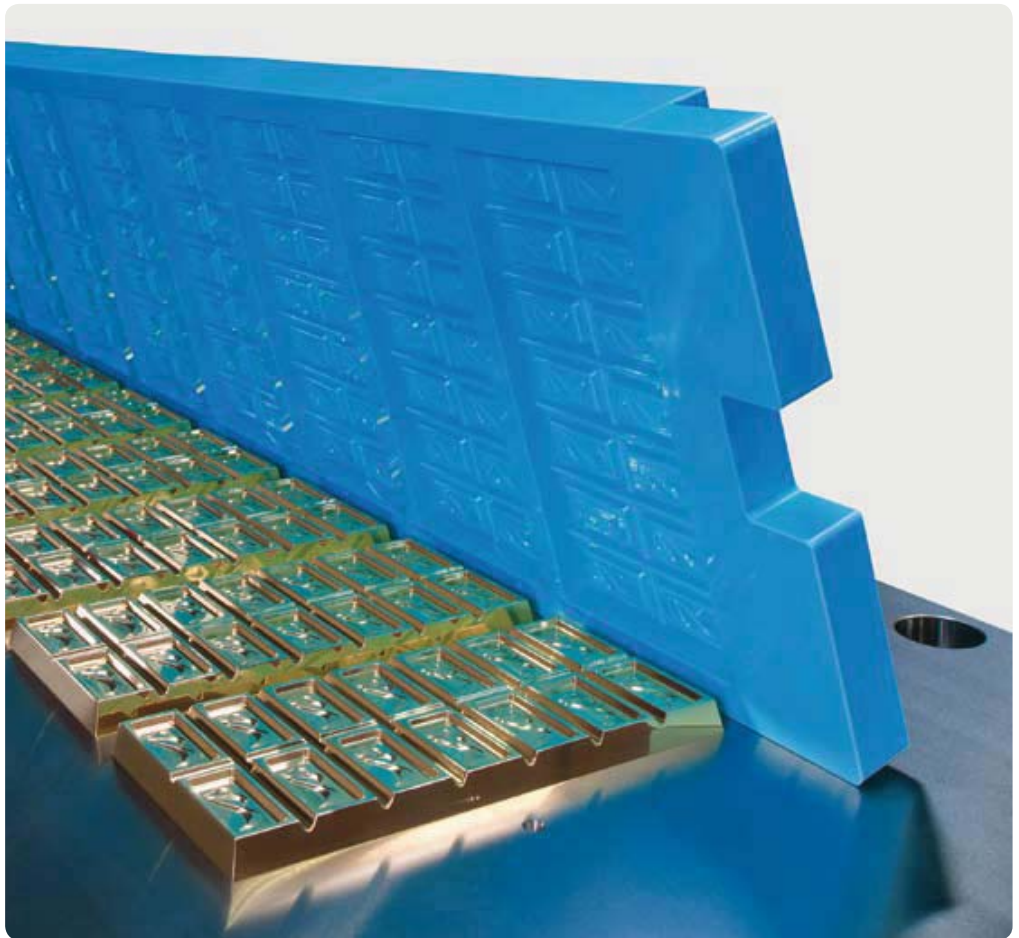
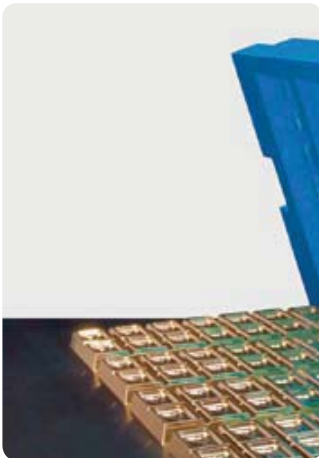
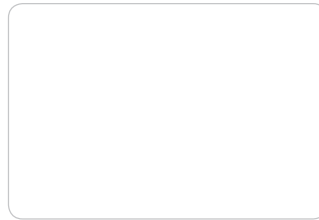
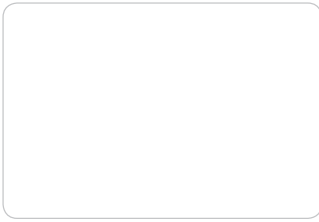
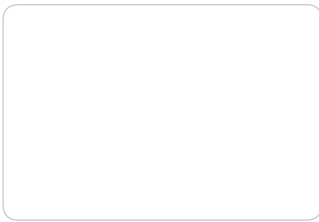
Plastic cheese boards with integral ventilation system for the maturing of whole cheeses.

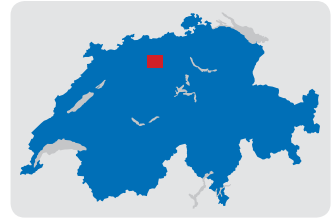
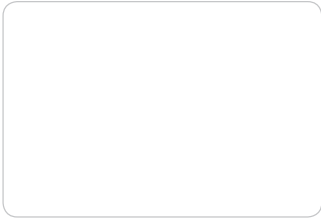
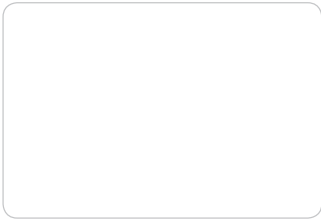
We produce cold stamping plates on behalf of the system supplier. In combination with the Rilon® mould, we are able to guarantee the precisely defined thickness of the chocolate shell.

... they lived happily ever after

Riner moulds last a long time. Nevertheless we carefully retain a number of samples of each order and the corresponding tools in a safe place. This means that even after many years, we will be able to guarantee a repeat production of chocolate moulds and other accessories in quick time, with the same precision and quality as with the original delivery.

All processes are also defined and documented in accordance with our ISO 9001:2008 quality management system. This ensures the traceability of all production steps as well as the consistent long-term quality of our Rilon® plastic moulds. We will also be happy to advise you on process questions relating to the casting mould as well as on the cleaning and checking of chocolate moulds.



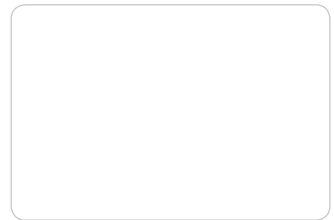
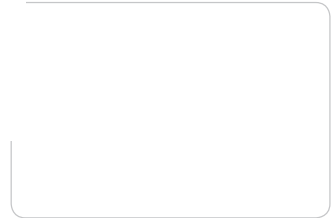
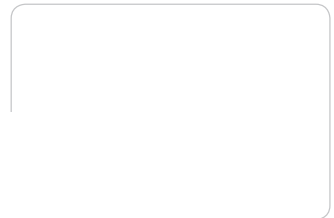


In good form world-wide – with Riner



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